Gallery & Gardens on Highland Ave.

WINES AND CORDIALS

DESSERT WINES

VIN SANTO DEL CHIANTI CLASSICO

Badia a Coltibuono 2005 | *Tuscany, Italy* 15

SAUTERNES

Château Laribotte 2011 | *Bordeaux, France* 9

RIESLING

Pacific Rim "Vin de Glacière" 2013 | *Columbia Valley, Washington* 8

SHERRY

MANZANILLA Lustau "Papirusa" | *Spain* 7

DRY OLOROSO Lustau "Don Nuño" | *Spain* 10

PEDRO XIMINEZ SHERRY Don "P.X. 1987" | *Spain* 10

PORT

RUBY D. Niepoort | *Portugal* 7

RESERVE RUBY Warre's "Warrior" | *Portugal* 8

10 YEAR OLD TAWNY Warre's "Otima" | *Portugal* 10

20 YEAR OLD TAWNY Taylor Fladgate | *Portugal* 15

MADEIRA

Rare Wine Co. Historic Series "Savannah" Verdejo | *Portugal* 13

COGNAC AND CORDIALS

COQUEREL CALVADOS 10

COURVOISIER VS 9

COURVOISIER VSOP 10

HENNESSY VS 10

REMY MARTIN XO 40

FRANGELICO 7

GODIVA CHOCOLATE 9

GRAND MARNIER 9

BAILEY'S IRISH CREAM 7

TUACA 9

DESSERT

WARM CHOCOLATE AND SALTED CARAMEL CAKE
hazelnuts, caramel sauce, chantilly cream

MADAGASCAR VANILLA BEAN CRÈME BRÛLEE
fresh berries

NEW YORK STYLE CHEESECAKE
mixed berries, white peach pureé

TRIO OF CHOCOLATE MOUSSE
raspberry sauce, chocolate ganache

CUSTARD CREAM TART AND FRESH BERRIES

ALL DESSERTS 8

HOUSEMADE ICE CREAMS & SORBET 3 PER SCOOP

CAFÉ PIERRE 22 (FOR TWO)
vs cognac, galliano, kahlua, french press coffee, whipped cream

TUXEDO 11
espresso, bailey's almond, grand marnier cherry,
godiva chocolate

JAMES BOYCE BLEND COFFEE 4
french press

ESPRESSO 4

CAPPUCCINO 5

MIGHTY LEAF TEAS 4
caffienated and decaffienated offerings

Galley & Garden ǂ Chef James Boyce

GALLEY AND GARDEN
BIRMINGHAM
ALABAMA
Fine Food & Drink

INDIVIDUAL

GULF SEAFOOD CHOWDER 8
grouper, trout, clams, tomato broth

CORNMEAL CRUSTED GULF OYSTERS 15
pollard milling co. corn meal, lemon, parsley, remoulade

BAYOU LA BATRE CRAB CAKES 14
southern slaw, sea salt aioli

GULF CRAWFISH REMOULADE 12
marinated tomato salad, cucumber, shaved onion

FOR THE TABLE

MARINATED BLUE CRAB CLAWS 12
peppadew peppers, cilantro lime vinaigrette

BEEFSTEAK TOMATO & PESTO FLATBREAD 10
local tomatoes, organic micro basil

HOUSE MADE SAUSAGE FLATBREAD 12
feta, red onion, dill yogurt, harissa

ARTISAN CHEESE & CHARCUTERIE BOARD 16
daily accompaniments

SALADS

SPINACH, SMOKED BACON, & FRIED EGG 10
local farm egg, buttermilk blue cheese dressing

GRILLED HEART OF ROMAINE 10
cherry tomato, aged balsamic, creamy caesar

BABY BEET, WALNUT & FETA 11
roasted tri-color beets, arugula, sherry vinaigrette

ENTREÉS

CERTIFIED ANGUS FILET OF BEEF 38
whipped potatoes, mushrooms, roasted asparagus, bordelaise sauce

GRILLED BERKSHIRE PORK CHOP 31
braised greens, black eye pea gratin, peach pepper jus

SLOW BRAISED CERTIFIED ANGUS BEEF SHORTRIB 32
habersham farms red flint grits, provencal tomato, balsamic-portobello mushroom, arugula

SPRINGER MOUNTAIN "BRICK CHICKEN" 27
glazed carrots, pearl onions, sauteed mushrooms, lemon herb jus

FETTUCCINE BOLOGNESE 28
veal, pork, and beef sauce, handmade pasta, shaved parmesan

AUSTRALIAN LAMB SUGO 28
strachetti pasta, braised greens, mint-caper sauce

SEARED FAROE ISLAND SALMON 28
haricots verts, cherry tomato, olives and garbanzo beans tossed in yogurt dill sauce, cucumber & red onion salad

ROASTED BLACK GROUPER 34
cajun maque choux, bacon, white beans, jalapeños

SEARED NEW BEDFORD SEA SCALLOPS 32
mint cavatelli pasta, english peas, crème fraîche, pea tendril & radish salad

FEATURED WINES BY THE GLASS

8 **WHITE BLEND**
Hecht & Bannier | *Languedoc, France*

12 **SAUVIGNON BLANC**
Honig | *Rutherford, Napa Valley*

11 **CHARDONNAY**
Mer Soliel "Reserve" | *Santa Barbara County*

9 **PINOT NOIR**
Kenwood | *Sonoma Coast*

8 **SUPER TUSCAN**
Piccini "Poggio Alto" | *Tuscany, Italy*

14 **CABERNET SAUVIGNON**
Beaulieu Vineyards | *Rutherford, Napa Valley*

Wine Spectator
BEST OF AWARD OF EXCELLENCE
2017

SIGNATURE COCKTAILS

MES AMIES 11
tito's, chambord, lillet blanc, fresh lemon, micro basil

SPRING SLING 12
hendrick's, st. germain, cucumber lemonade, soda, garden mint

LOST IN BARBADOS 9
el jimador reposado, light rum, fresh lime, grapefruit syrup, rosemary

TUPELO HONEY 11
bulliet rye, honey syrup, fresh lemon, angostura bitters

GET OFF MY BACK 13
monkey shoulder blended scotch, carpano antica, maraschino liqueur, orange bitters

Chef James Boyce

May 31, 2018